

NOVEMBER/DECEMBER 2024

CMB53/FMB53 — FOOD MICROBIOLOGY

Time : Three hours

Maximum : 75 marks

SECTION A — (10 × 2 = 20 marks)

Answer ALL questions.

1. Name the molds of industrial importance.
2. What are thermoduric bacteria? Give examples.
3. What is the color change seen in milk?
4. What is TA spoilage?
5. Give the principles of food preservation.
6. What is thermal death time?
7. What is leavening?
8. What is soy sauce?
9. What are Aflatoxins?
10. What is Patulin?



SECTION B — (5 × 5 = 25 marks)

Answer ALL questions.

11. (a) Discuss the genera of bacteria important in food microbiology.

Or

(b) What are the characteristics that make coliform bacteria important in the spoilage of foods?

12. (a) Discuss the spoilage of meat under aerobic conditions.

Or

(b) Discuss the factors influencing the kind and rate of spoilage of fish.

13. (a) Give an account of the methods of drying.

Or

(b) Describe the use of sweeteners in food industry.

14. (a) Outline the production process of cheese.

Or

(b) Give an account of yoghurt.

15. (a) What is FSSAI? Explain.

Or

(b) Elaborate Staphylococcus food intoxication.

SECTION C — (3 × 10 = 30 marks)

Answer any THREE questions.

16. Explain the factors affecting the growth of microorganisms in food.

17. Discuss the contamination and spoilage of vegetables and fruits.

18. Elaborate on preservation of foods by use of high temperature.

19. What is Sauerkraut? Explain the production process and add a note on defects and spoilage.

20. Explain HACCP.